














Every Ingredient for Exceptional Entertaining

FALL WINTER MENU

Seafood

-  Halibut with Truffle Essence
local halibut seared in a delicate truffle-scented flour, braised wild mushroom and Marsala sauce
-  Halibut Provençal
fresh herbes de Provence and tomato basil coulis
-  Lingcod with Green Apple Mustard Butter
dusted with fennel pollen and apple potato broth
-  Prawn and Scallop Kebab with Tangerine Dust
lemon risotto pavé, salsa verde, confit cherry tomatoes and asparagus
-  Sablefish Wrapped in Smoked Duck Prosciutto
apple chive broth
-  Sablefish with Niçoise Sauce and Pine Nuts
saffron-scented sauce, golden raisin, pine nut and vegetable ratatouille
-  Sablefish with Wild Chanterelles
Vancouver Island mushrooms, fresh tarragon and apple nage
-  Trout Stuffed with Winter Greens and Bacon
maple vinegar brown butter
-  Wild Roasted Salmon with Celery
melting celery heart and horseradish cream, lemon celery leaf salad and vegetable nage
-  Wild Salmon with Herbes de Provence
orange-scented, fresh herbes de Provence and tomato basil coulis
-  Wild Salmon with Preserved Lemon and Dill Butter
light shellfish broth



Ocean Wise.

Culinary Capers Catering is proud to partner with the Vancouver Aquarium's Ocean Wise program in providing ocean-friendly seafood choices.

Call us at 604.875.0123

culinarycapers.com